



TENUTA la PINETA

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Name	Tripinio
Appellation	Toscana Rosso IGT
Wine Description	Red Dry
Alcohol Content	15%
Vineyard Location	Castiglion Fibocchi – Arezzo
Grapes	Pugnitello 33,3% Cabernet Sauvignon 33,3% Merlot 33,3%
Vine Age	20 years old
Altitude	250 m above sea level
Exposure	South-East
Growing system	Guyot
Vines per hectare	5500/hectare
Yield per hectare	5 t
Harvest	By hand, with small boxes, second half of September and early October
Fermentation	Stainless steel tanks, temperature-controlled
Aging	24 months in French oak tonneaux
Bottle refinement	12 months



Tasting Notes

Visual	Clear. Ruby red color, very deep and bright.
Olfactory	Very intense and complex. Red and black fruity scents, floral aromas. Soft oaky and first ethereal notes.
Flavour	Fruity and warm, balanced by a pleasant acidity. Round, silky tannins. Full-body, intense and persistent.
Food pairing	Game, stews, goulash.